



United States
Department of
Agriculture

Food Safety and
Inspection Service

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FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

Register for “How To” Workshops for Small and Very Small Plants

The Agency is hosting a series of “how to” workshops to provide practical tools and methods for proper application and compliance.

These outreach workshops will cover various information on Specified Risk Materials (SRMs), developing controls for *Salmonella* and *Campylobacter*, establishing effective sanitation practices, developing food defense plans, ensuring humane handling of livestock and conducting product recalls.

Visit www.fsis.usda.gov/News_&_Events/Outreach_Sessions_SVS_Plants/index.asp to register for a workshop. Individuals may also register by phone at 1-800-336-3747. Pre-registration is not required but it is highly encouraged.

<p>February 17 Omaha, Nebraska 7:00 a.m. - 12:00 p.m. Embassy Suites Omaha Downtown/Old Market 555 South 10th Street (SRMs)</p>	<p>February 18 Jackson, Mississippi 7:00 a.m. - 12:00 p.m. Holiday Inn Hotel & Suites Jackson-Coliseum 310 Greymont Avenue (Developing Controls)</p>
<p>February 20 Des Moines, Iowa 1:00 p.m.- 6:00 p.m. Renaissance Savery Hotel 401 Locust Street (Sanitation)</p>	<p>February 21 Des Moines, Iowa 8:00 a.m. - 1:00 p.m. Renaissance Savery Hotel 401 Locust Street (Recalls)</p>

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Export Requirement Updates



The Library of Export Requirements has been updated to reflect changes in export requirements for the following:

European Union

Japan

Complete information can be found at www.fsis.usda.gov/Regulations_&_Policies/Export_Information/index.asp.

Slaughter Inspection 101 Fact Sheet

“Slaughter Inspection 101” describes the mission of FSIS, the basics of inspection, and the duties performed by FSIS inspectors in meat and poultry slaughter facilities.

Have questions? View details at www.fsis.usda.gov/Fact_Sheets/Slaughter_Inspection_101/index.asp.

FSIS Issues Directive and Notices

FSIS issues directives and notices to enhance the Agency’s efforts in protecting public health. The following policy updates were issued this week:

- Directive 5720.3, *Comprehensive Review Methodology of State Meat and Poultry Inspection Programs*.
- Notice 12-09, *Determination of Raw Meat and Poultry Salmonella Performance Standard Sampling Eligibility in Official Establishments*.
- Notice 13-09, *Cancellation of Obsolete Agency Directives*.

All directives and notices are available on FSIS’ Web site, www.fsis.usda.gov/regulations_&_policies/regulations_directives_&_notices/index.asp.

Register for FSIS Regulatory Education Workshops

On February 18 and 19, FSIS will hold regulatory education workshops in Pennsylvania and Kentucky for owners and operators of small and very small plants.

The workshops will cover a variety of topics and prerequisite programs, including hazard analysis and critical control points, sanitation performance standards, sanitation standard operating procedures, rules of practice, food defense strategies, *Escherichia coli* O157:H7.

The February 18 session will be held at the North Londonderry Township Office Building, 655 East Ridge Road, Palmyra, Pennsylvania. The February 19 session will be held at the Good Barn (University of Kentucky campus), 1451 University Drive, Lexington, Kentucky. The workshops will be held from 10 a.m. to 12 p.m. at each location.

Online registration forms and information about upcoming sessions can be found at www.fsis.usda.gov/News_&_Events/Registration_Regulatory_Ed_Sessions/index.asp. Pre-registration is encouraged, but not required.



Check out USDA's Food Safety Quiz for Parents and Kids

Before you let kids have the run of the kitchen, USDA advises you to take a little quiz together, visit www.fsis.usda.gov/News_&_Events/NR_090704_01/index.asp.

Clean, Separate, Cook and Chill

Clean: When preparing food, wash hands and surfaces often.

Separate: Don't cross-contaminate.

Cook: Cook food to a safe minimum internal temperature as checked with a food thermometer.

Chill: Promptly refrigerate or freeze leftovers.

For more helpful food safety tips, go to FSIS' Web site www.fsis.usda.gov/Fact_Sheets/index.asp.

Updates on FSIS testing for *E. coli* O157:H7

The Agency regularly samples raw beef from establishments and tests for the presence of *E. coli* O157:H7 at its laboratories.

Weekly updates feature a table to illustrate year-to-date information for 2008 and 2009 for raw ground beef and raw ground beef components.

Results are posted to the Agency's Web site. Go to www.fsis.usda.gov/Science/Ground_Beef_E.Coli_Testing_Results/index.asp to find FSIS testing results for *E. coli* O157:H7 in raw ground beef sampling programs.

FSIS Posts New Podcasts



This week, the Agency released podcasts helpful to the everyday consumer. FSIS also released other podcasts helpful to plant owners and operators.

Food Safety for People with Diabetes

Appealing Noncompliance Records Part I

Check out these new podcasts on FSIS' Web site at www.fsis.usda.gov/news_&_events/Podcasts/index.asp.

